

EVENING MENU



INTRO

Starters

Beet Carpaccio

Yellow and red beet, goat cheese, crushed pistachios, lightly drizzled with a mead reduction. **\$13**

Salmon Gravlax

Beet-marinated salmon infused with the Mugo Gin of our local distillery. **\$16.50**

Fried Calamari

Lemon and spicy homemade mayo. **\$16.50**

Coquille St. Jacques

Delicious blend of small scallops and pink shrimp slowly cooked in a cream and white wine sauce, topped with mashed potatoes, covered with cheese then browned in the oven. **\$17.50**

Crab Cake

Delicious fried crab cake served with a spicy mayo seasoned with Herbes salées du Bas-du-fleuve. **\$17.50**

Salmon Tartar

Caper, chive, cucumber, sour cream and red onion. **\$18.50**

Soups

Clam Chowder

Our renowned creamy clam soup with bacon and shallots. **\$10**

Fish soup

A true feast! Cod and salmon in a delicious fresh herb and vegetable broth. **\$10**

Soup of the day

Ask your server for the soup of the day. **\$6**

Create your own "table d'hôte" including starter, main course, dessert and coffee by adding \$20 to the price of your selected main course.

MAIN COURSES

Bistro

Fish & Chips

Cod fillet in a crispy beer-batter served with fries and vegetables. **\$26**

Burger

Juicy beef patty, cheese, onion rings, tomato, lettuce, bacon and spicy mayo. Served with fries. **\$24**

Vegetarian Burger

Delicious vegetable patty, Heritage beer crusted cheese, onion rings and arugula. **\$22**

Shrimp Linguine

Generous plate of pasta overloaded with pink shrimp, lightly-spiced rosée sauce, arugula, parmesan. **\$28**

Mushroom Linguine

Portobello, shiitake and button mushrooms in a cream of roasted garlic, arugula, parmesan. **\$24**

Steak & Fries

Top sirloin with a shallot and red wine sauce served with fries and fresh vegetables. **\$28**

Add a shrimps skewer for \$5 and get a delicious Surf & Turf

Braised Lamb Shank

Slowly cooked in a tomato and roasted garlic sauce. Served with mashed potatoes and vegetables **\$32**

Veal Liver

Shallot and red wine sauce, fried onion, mashed potatoes and fresh vegetables. **\$25**

Mussels & Fries

Served in a creamy white wine broth. **\$22**

Shrimp Sandwich

Baguette bread, pink shrimp, bacon, tomato, arugula. Served with fries. **\$22**

Lobster Sandwich

Baguette bread, lobster, bacon, tomato, arugula. Served with fries. **\$30**

Specialities

Cod Fillet

Lightly breaded and pan-seared in the truest of Gaspesian tradition.

Mashed potatoes, vegetables and homemade tartar sauce. **\$32**

Sauteed Scallops

Pan-seared scallops topped with a savory cream of roasted garlic, parmesan and arugula. Served over lemony basmati rice and vegetables. **\$40**

Salmon Salad

Pan-seared salmon served over blend lettuce, orange slice, vegetables with a pesto dressing. **\$32**

Fresh Shrimp Salad

Northern shrimp served on a brimming garden salad with a fine herb dressing. **\$30**

Tuna Tataki

Caramelized ginger and cranberry sauce. Rice and vegetables. **\$35**

Roasted Salmon

Salmon steak served with creamy caramelized onion sauce, rice and pan fried vegetables. **\$32**

Saffron Halibut

Pan-seared halibut fillet over a creamy saffron sauce and topped with fried leeks.

Served with mashed potatoes and vegetables. **\$39**

Seafood Platter*

Scallops, white shrimp, pink shrimp, crab leg, mussels, pan-seared cod and a Coquille St. Jacques. Served with lemony basmati rice and vegetables. **\$64**

*\$25 supplement for Duvet & Coffee package.